



BRUNSWICK HOUSE

APERITIF

Brunswick Martini No.2
13

APERITIF

Bellewether No.1
8

Dinner

10th February

Olives, Orange, Garlic & Thyme	4
Grilled Potato Bread, Green Garlic Butter	5
Pickles & Ferments	6
Devilled Egg, Trout Roe, Sesame	3
Ragstone Panisse, Yuzu Mayo	3
Crispy Potato Cake, Duck Liver, Kumquat	7
Ember-Roast Golden Beetroot, Pickled Figs, Passion Fruit & Mint	11
Roast Delica Pumpkin, Ricotta, Lemon	12
Chalkstream Trout Crudo, Macadamia, Horseradish & Dill	13
Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot	15
Hen of the Woods Mushroom, Hopi Corn Grits, Poached Egg	15
Highland Beef Sausage, Black Garlic Ketchup	12
Grilled Escarole, Anchovy, Rye	9
Brixham Crab, Egg Noodles, Madagascan Pepper	19
Grilled Cauliflower, Calçot Onion, Coriander Chutney, Yeast Crisp	23
Cornish Skate, Suya Butter, Brown Shrimp & Sea Herbs	28
Tamworth Pork Chop, Pickled Rhubarb & Tardivo	29
Glazed Pork Jowl, Smoked Maple Glaze, Almond Mole, Mojo Rojo	40
Whole Suffolk Chicken, Dorset Clams, Moqueca Broth, Jalapeno Pistou	55
Wood-Fired Belted Galloway Wing Rib (800g), Beer Mustard	80
Wood-Fired Monkfish, Coco Beans, Green Chilli & Lime	MP
Green Salad	8
Fries	7
Sourdough	3.5

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS